

Honey & Soy Chicken Thighs



Ingredients:

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| 3 Tbsp olive oil | 1/2 tsp ground ginger |
| 3 Tbsp soy sauce | 1/2 tsp fresh ground pepper |
| 5 Tbsp honey | 3 pounds chicken thighs
(or other chicken parts) |
| 4 cloves of garlic; minced OR
1/2 tsp garlic powder | Salt and pepper to taste |

Directions:

Preheat oven to 425°. Mix first 6 ingredients together in large plastic zip-top storage bag. Add salt and pepper to taste. Add chicken, seal bag, and turn to coat chicken to coat. Place in refrigerator until time to cook (Can prepare up to a day ahead.) When time to cook, add chicken and marinade to baking dish in single layer. Bake chicken for 25 minutes with skin side up. Flip chicken and cook skin side down another 10 minutes. Turn chicken again skin side up and cook until done and skin is nice and crispy (about 10 minutes).

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